Café Orleans

Bananas Foster Bread Pudding

Ingredient	Quantity	
Egg Bread	1	Loaf
Egg Yolks	6	Oz
Sugar	14	Oz
Half & Half	44	Oz
Meyer's Dark Rum	2	Oz
Vanilla Extract	1	Oz
Cinnamon	1	Tsp
Bananas (mashed)	2	Ea
Egg Whites	8	Oz
Bananas (sliced ¼")	2	Ea

Procedures:

- **One day ahead** - Cut the egg bread into 1 inch squares and store in a lexan tub.
- Mix egg yolks with sugar and beat until light yellow. Add milk, rum, vanilla, cinnamon, and the mashed bananas – mixing well.
- In a separate bowl, whisk the egg whites until stiff peaks form and then **fold** them into the egg yolk mixture. **Be careful not to deflate the egg whites.**
- Place the stale bread squares into an extra large mixing bowl, then pour half of the egg mixture over and mix well. Let soak for 10 minutes, then add the other half and the sliced bananas and soak another 10 minutes.
- Coat a ½ 200 pan with pan coat spray. Pour the bread mixture into the dish, then cover with foil.
- In a convection oven, place the pan inside of a 200 hotel pan and fill with hot water until it covers 2/3 of the baking pan. Bake at 375° for 1 hour, **or until an internal temp of 165° is reached.**
- Carefully remove the pans from the oven. Remove the ½ pan, uncover the foil, and place in the walk in to cool.